

Quick Start Guide

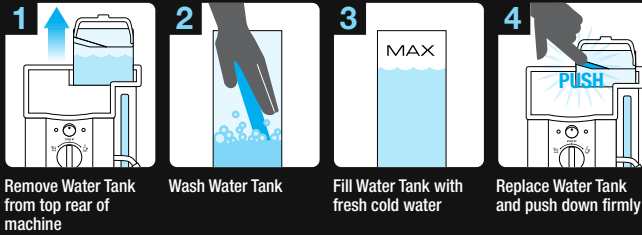
Breville®

Using your machine

ESP6SXL - 1/09

A

Before First Use



Remove Water Tank from top rear of machine

Wash Water Tank

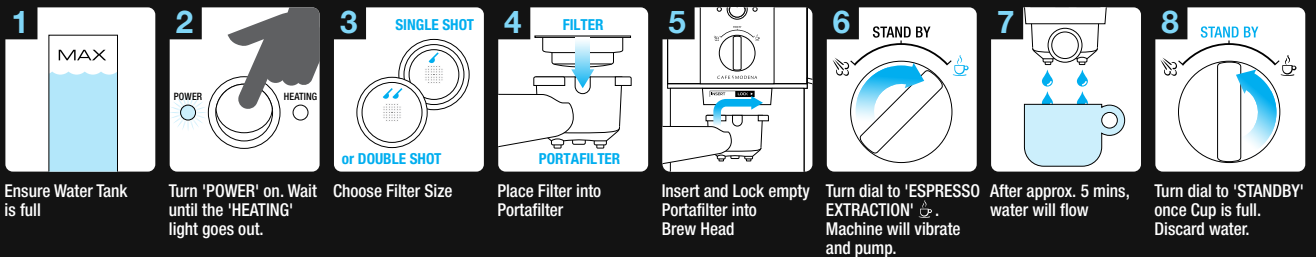
Fill Water Tank with fresh cold water

Replace Water Tank and push down firmly

B

One-Time Priming

Priming cleanses the internal system. You must prime before first use.



Ensure Water Tank is full

Turn 'POWER' on. Wait until the 'HEATING' light goes out.

Choose Filter Size

Place Filter into Portafilter

Insert and Lock empty Portafilter into Brew Head

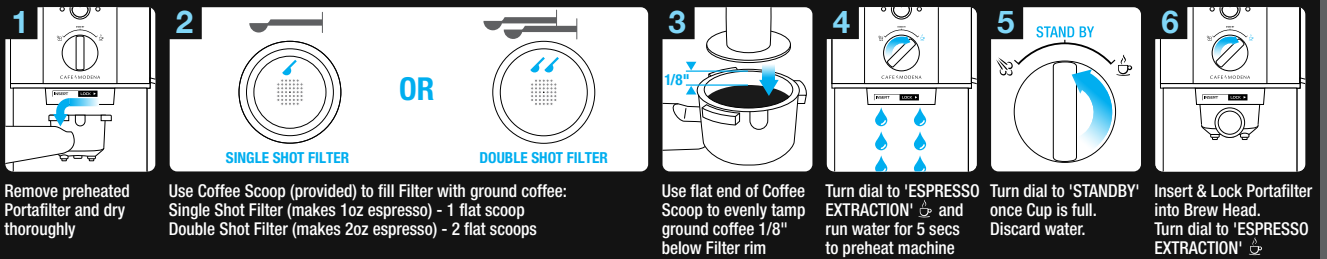
Turn dial to 'ESPRESSO EXTRACTION'. Machine will vibrate and pump.

After approx. 5 mins, water will flow

Turn dial to 'STANDBY' once Cup is full. Discard water.

C

Making Espresso



Remove preheated Portafilter and dry thoroughly

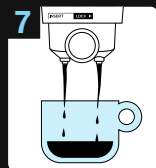
Use Coffee Scoop (provided) to fill Filter with ground coffee:
Single Shot Filter (makes 1oz espresso) - 1 flat scoop
Double Shot Filter (makes 2oz espresso) - 2 flat scoops

Use flat end of Coffee Scoop to evenly tamp ground coffee 1/8" below Filter rim

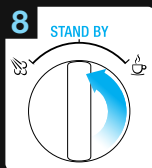
Turn dial to 'ESPRESSO EXTRACTION' and run water for 5 secs to preheat machine

Turn dial to 'STANDBY' once Cup is full. Discard water.

Insert & Lock Portafilter into Brew Head. Turn dial to 'ESPRESSO EXTRACTION'



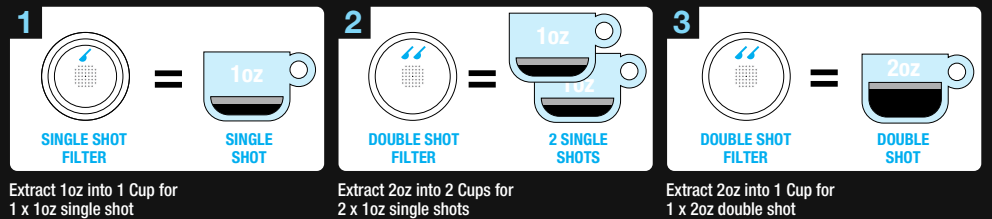
Espresso will flow into your Cup



Turn dial to 'STANDBY' when the correct amount has poured (see section D)

D

Correct Amounts



Extract 1oz into 1 Cup for 1 x 1oz single shot

Extract 2oz into 2 Cups for 2 x 1oz single shots

Extract 2oz into 1 Cup for 1 x 2oz double shot

E

Frothing Milk



Install Frothing Attachment

Fill Jug 1/2 way (MAX)

Place Jug under wand. Ensure Steam Wand is submerged

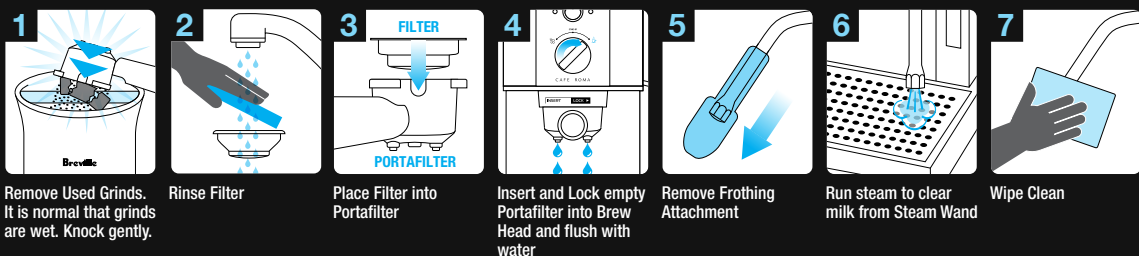
Turn dial to 'STEAM'. Steaming will start after approx. 30 secs

When the outside of the Jug is JUST too hot to touch, turn dial to 'STANDBY'

Pour gently and enjoy!

F

After Extraction Cleaning



Remove Used Grinds. It is normal that grinds are wet. Knock gently.

Rinse Filter

Place Filter into Portafilter

Insert and Lock empty Portafilter into Brew Head and flush with water

Remove Frothing Attachment

Run steam to clear milk from Steam Wand

Wipe Clean

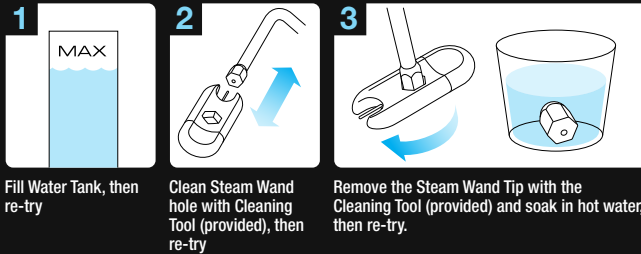
Trouble Shooting

Breville®

G

No Steam?

- Water Tank may be empty
- Steam Wand Tip may be blocked



Fill Water Tank, then re-try

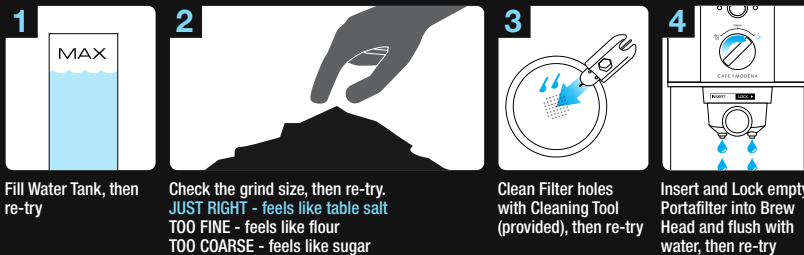
Clean Steam Wand hole with Cleaning Tool (provided), then re-try

Remove the Steam Wand Tip with the Cleaning Tool (provided) and soak in hot water, then re-try.

H

No Espresso Flow?

- Water Tank may be empty
- Ground Coffee may be too fine
- Filter may be blocked



Fill Water Tank, then re-try

Check the grind size, then re-try.
JUST RIGHT - feels like table salt
TOO FINE - feels like flour
TOO COARSE - feels like sugar

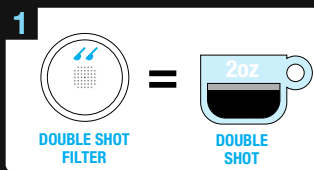
Clean Filter holes with Cleaning Tool (provided), then re-try

Insert and Lock empty Portafilter into Brew Head and flush with water, then re-try

I

Espresso too weak?

Try a Double Shot

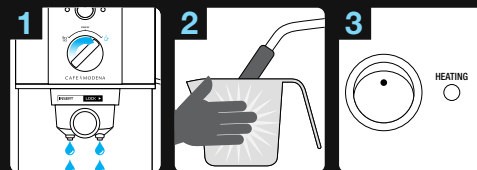


Extract 2oz into 1 Cup for 1 x 2oz double shot

J

Not Hot Enough?

- Preheat Cups and Portafilter
- Heat milk longer
- Wait till heat cycle is complete



Insert and Lock empty Portafilter into Brew Head, flush with water, then re-try

Heat milk until outside of Jug is JUST too hot to touch, then re-try

Ensure 'HEATING' light has gone out, then re-try

K

Any Questions?

- Call 1866-273-8455



Refer to the Instruction Book or contact Breville Customer Service on askus@breville.com

Extraction Guide

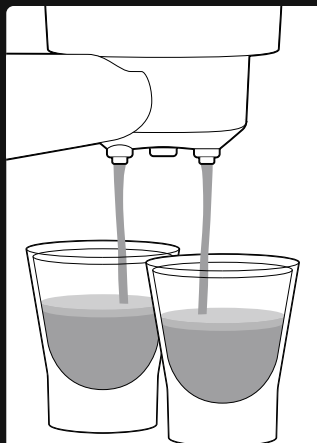
Correct Extraction ✓



- Crema* is golden with a fine mousse texture
- Espresso is dark brown

* Crema is the caramel colored layer that floats on top of the espresso after extraction.

Under Extraction ✗



- Crema is thin and pale
- Espresso is pale brown
- Tastes bitter or weak/watery

REMEDY 1 - Adjust & re-try



REMEDY 2 - Adjust & re-try



REMEDY 3 - Adjust & re-try



Over Extraction ✗



- Flow drips or not at all
- Crema is dark and spotty
- Espresso is very dark brown
- Tastes bitter and burnt

REMEDY 1 - Adjust & re-try



REMEDY 2 - Adjust & re-try



REMEDY 3 - Adjust & re-try

